

Sweet Potato, Bacon and Egg Salad

Ingredients

2/3 cup diced sweet potato
2 eggs
2 rashes of bacon, diced using meat only
1tbs oil
4tbs dill, finely chopped
2tbs mayonnaise
2tbs lemon juice

Instructions

Boil eggs in water for 4-6minutes. Peel and dice eggs.

Boil sweet potato for 4-5minutes or until cooked through.

Place a frying pan on medium-high heat, add olive oil and bacon and fry until browned and slightly crunchy.

In a small bowl, combine dill, mayonnaise and lemon juice.

Place eggs, sweet potato, bacon and mayonnaise sauce into a medium size serving bowl. Combine well.

Serve.



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